# Vanilla cupcakes



## Makes

24

## Ingredients

* 200g butter, softened
* 1 3/4 cups (370g) caster sugar
* 2 tsp vanilla bean paste
* 4 eggs
* 2 3/4 cups (405g) self-raising flour
* 1 cup (250ml) milk

#### Butter frosting

* 200g butter, softened
* 6 cups (900g) icing sugar mixture
* 1/2 cup (125ml) milk

## Method

1. Preheat oven to 180°C. Line 24 1/3 cup (80ml) muffin pans with patty cases.
2. Cream the butter, sugar and vanilla bean paste with an electric mixer. Add the eggs, one at a time, and beat until just combined. Add the flour and milk in alternate batches and stir with a wooden spoon until just combined.
3. Spoon mixture evenly among the patty cases. Bake for 15-20 minutes or until cooked through. Remove from oven and transfer to a wire rack to cool completely.
4. For the frosting, use an electric mixer to beat the butter until very pale. Gradually add the icing sugar while beating. Add the milk and beat until well combined.
5. Divide frosting into small bowls and colour. Use a small palette knife or round-bladed knife to spread the icing.